



## JERNEJ KITCHEN

# DAIRY-FREE WAFFLES

*Dairy-Free waffles are crispy on the outside and soft and fluffy on the inside. They are yeast-free, simple, and quick to make for breakfast or brunch.*

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
BAKE:	10	MINUTES
TOTAL TIME:	20	MINUTES

### DAIRY-FREE WAFFLES

240 ml (1 cup) almond milk

3 eggs

100 g (1/2 cup) coconut oil

240 g (2 cups) all-purpose flour

1 tbsp vanilla sugar

2 tbsp sugar

15 g (1 tbsp) baking powder

maple syrup, to serve

fresh berries, to serve

### WAFFLE MIXTURE

Add almond milk, eggs, and coconut oil to a bowl. Using a whisk, mix to combine and set aside. Add all-purpose flour, vanilla sugar, sugar, and baking powder to a separate bowl and stir with a spatula to combine. Gradually add the almond milk mixture to the flour mixture and mix with a whisk until smooth.

### BAKE

Pour batter into a preheated prepared waffle iron. Cook until golden brown and crispy on both sides. Serve with maple syrup and fresh berries.

### TOOLS AND EQUIPEMENT Sponsored

bowl  
whisk  
spatula  
waffle iron